
FEATURES

8 oz CENTER CUT FILET* *Potato puree, gorgonzola crust, asparagus, chianti demi* 38

12 oz KC STRIP* *shoestring fries, lemon garlic-bone marrow butter* 35 (Dinner Only)

14 oz. RIBEYE *aged cheddar and charred cauliflower gratin, crispy onions, chianti demi* 37 (Dinner Only)

YAYA'S DOUBLE CUT PORK CHOP *Yoder Farms 10oz cut, grilled kale choucroute, fingerling potato salad* 24 (Dinner only)

ATLANTIC SALMON *chargrilled over a zucchini-potato fritter, roasted yogurt, grilled escarole, Za'atar corn* 18 (Lunch) 28 (Dinner)

DIVER SCALLOPS* *pan seared, warm summer corn salad, asparagus, crispy prosciutto, roasted cherry tomato butter* 22 (Lunch) 32 (Dinner)

ROCKY MOUNTAIN TROUT *Maine lobster-Yukon potato hash, peas, leeks, crème fraiche, pistachiosa* 26

BRICK OVEN ROASTED CHICKEN* *crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano* 16 (Lunch) 23 (Dinner)

Add Greek Salad, Caesar Salad, Spinach Salad, or Bowl of Soup 6

BETWEEN THE SLICES (Lunch Only)

ICONIC BURGER *house ground patty, American cheese, lettuce, tomato, grilled onion, brioche* 10
Add bacon (recommended) 2

NASHVILLE HOT CHICKEN *pickle brine, breaded and fried chicken, then brushed with cayenne-brown sugar glaze, mayo, pickles on brioche bun* 12

TENDERLOIN *grilled tenderloin, chianti demi, bleu cheese, crispy onions, spiced tomato jam, ciabatta* 14

CHICKEN SALAD *roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia* 10

ROAST TURKEY CLUB *mesquite turkey, Muenster cheese, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta* 11

SONOMA CHICKEN *grilled chicken breast, Muenster cheese, artichoke-avocado-tomato relish, honey mustard, focaccia* 11

CUBAN *roasted pork, ham, pickles, scallion aioli, Dijon, provolone cheese, arugula, on demi baguette* 11

PRIME RIB AU JUS *shaved prime rib, horseradish crème, provolone, sautéed peppers, onions & mushrooms, toasted hoagie* 13

MEDITERRANEAN *hummus, red onion, tomato, cucumber, kalamatas, feta cheese, mixed greens, spinach wrap* 9

Add grilled chicken 5

All sandwiches served with pickle spear and choice of French Fries or Pasta salad

*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server Consuming raw or undercooked product can lead to a food borne illness



LUNCH & DINNER MENU



(316) 634-1000

www.yayaswichita.com

Hours of Operation:

Monday-Thursday 11am to 10pm

Lunch 11am to 4pm

Dinner 4pm to 10pm

Friday-Saturday 11am to 11pm

Lunch 11am to 4pm

Dinner 4pm to 10pm

STARTERS

MARYLAND CRAB CAKES charred scallion aioli, arugula-cherry tomato salad, hot pepper sauce 14

HUMMUS & PITA house made hummus with chili oil, fried chickpeas, warm pita bread, and fresh cut veggies 9

BEEF CARPACCIO arugula, Dijon mustard, parmesan, pickled red onion, everything cracker, Maldon sea salt 12

CALAMARI FRITTI breaded calamari and sashito peppers with agro dolce sauce, lemon aioli 12

CHARCUTERIE speck ham, salami, chef's choice of two cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta 18

BRUSCHETTA goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta 12

CRISPY BRUSSELS SPROUTS* bourbon barrel aged maple syrup, bacon, parmesan 10

CHICKEN LOLLIPOPS* crispy drumettes in eel sauce, togorashi spice, scallion, sesame seed 11

SHRIMP ALA PLANCHA shrimp sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, grilled bread 13

CHARRED SPANISH ROCK OCTOPUS* served over crispy potato and lentils, baba ghanoush, harissa sauce 12

AHI TUNA POKE Fresh Hawaiian tuna, avocado, red onion, togorashi, scallion, wakame seaweed salad, everything cracker 14

SALADS & SOUPS

GREEK* mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette 9

CAESAR chopped romaine, parmesan, herbed croutons, house made Caesar dressing 9

BEET AND PISTACHIO* roasted red & gold beets, goat cheese, arugula, butter radishes, orange supremes, pistachios 12

SUMMER TOMATO heirloom tomatoes, farmer's cheese, Castelvetrano olives, basil, torn crouton, red onion confit, olive oil and balsamic 12

Add...Grilled Chicken 5 Calamari 5 Shrimp 6 Salmon 8 Steak 8

SALMON SALAD* baby spinach and spring mix with feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette 17

STEAK SALAD* 4oz tenderloin, mixed greens, tomato, radish, olives, bleu cheese, avocado, crispy onions, savory vinaigrette 17

CRISPY CHICKEN SALAD buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette 15

COBB SALAD* grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan 15

HOUSE SOUP* chicken vegetable with rice 6

CHEF'S SOUP OF THE DAY inquire through server 6

BRICK OVEN FIRED PIZZAS

MEAT PIE jumbo pepperoni, house-made sausage, capicola, roasted garlic, marinara, five cheese blend 15

ASPARAGUS & PROSCIUTTO roasted mushrooms, shaved asparagus, prosciutto, truffle oil, arugula, five cheese blend, parmesan cheese 14

BLACK & BLUE spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions, five cheese blend 15

MARGHERITA oven roasted tomatoes, basil, fresh mozzarella, marinara, drizzle of olive oil 14

CHICKEN BLT garlic cream, roasted chicken, pancetta, cherry tomato, five cheese blend, topped with dressed romaine 14

SHRIMP ARTICHOKE ALFREDO roasted shrimp, garlic cream, artichokes, spinach, red onion, basil, five cheese blend 15

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup...6

** gluten free pizza crust \$3*

PASTA AND GRAINS

RISOTTO TERRA* wild mushrooms, basil, roasted tomato, asparagus, pine nuts, fresh mozzarella cheese 18

ANGEL HAIR POMODORO fresh tomato sauce, made to order with garlic, shallots, E.V.O.O., fresh basil 17

Add...chicken 5 shrimp 6 salmon 8

CAMPANELLE shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter, "little bells" pasta 23

ORECCHIETTE house smoked chicken, capicola ham, broccoli, red onion, dried cranberry, parmesan-sage cream 18

BAKED LASAGNA oven-roasted tomatoes, five cheese blend, house made Italian sausage, herb ricotta, marinara 17

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup 6

**Gluten Free pasta can be substituted for no additional charge (Please allow additional preparation time)*

DESSERT

CHOCOLATE SOUFFLÉ (please order with entrée to allow 20 minute preparation time) 10

CHOCOLATE PHYLLO BROWNIE chocolate brownie wrapped in phyllo dough, baked, served a la mode 9

CRÈME BRULEE bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie 9

CHEESECAKE house made vanilla-chevre cheesecake on pistachio crust, strawberry rhubarb compote 10

Banquet Rooms and Catering

316-634-1000

www.yavaswichita.com

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